PRODUCT CATALOGUE

Linsoles®

Industrial dairy

Milk powders, proteins, whey, fats, liquid dairy and cheeses under the Linsoles brand, from Spain to the whole world.

Plataforma Interprofesional Láctea, S.L.U.

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2026 edition

In the dairy sector since 1959

Milk powders

Milk powders for recombination, dairy, bakery, confectionery and animal feed.



Skimmed milk powder — SMP

Protein (on fat-free dry matter)	≥ 34.0 %
Fat	≤ 1.25 %
Format	25 kg multi-wall bags, big bags or bulk



Whole milk powder — WMP

Fat	26–28 %
Protein (on fat-free dry matter)	≥ 34.0 %
Format	25 kg multi-wall bags, big bags or bulk



Semi-skimmed milk powder — SSMP

Fat	14 – 16 %
Protein (on fat-free dry matter)	≥ 34.0 %
Format	25 kg multi-wall bags, big bags or bulk



Fat-filled milk powder — FFMP

Fat (vegetable)	26–28 %
Protein	≥ 23.0 %
Format	25 kg multi-wall bags, big bags or bulk



Lactose-free skimmed milk powder — LF SMP

Lactose	< 0.1 g / 100 g reconstituted
Protein	≥ 33.0 %
Format	25 kg multi-wall bags



Milk permeate powder — MPP

Lactose	≥ 80 %
Protein	2–5 %
Format	25 kg multi-wall bags, big bags or bulk

Indicative data. We adapt to the customer's specification.

Milk proteins

Caseins and caseinates for processed cheese, meat products, nutrition and technical uses.



Acid casein — AC

Protein (on dry matter)	≥ 90 %
Moisture	≤ 12 %
Fat	≤ 1.5 %
Format	25 kg bags



Rennet casein — RC

Protein (on dry matter)	≥ 84 %
Moisture	≤ 12 %
Fat	≤ 1.5 %
Format	25 kg bags



Sodium caseinate — SC

Protein (on dry matter)	≥ 88 %
Moisture	≤ 6.0 %
Fat	≤ 1.5 %
Format	25 kg bags



Micellar casein — MCC

Protein (on dry matter)	≥ 80 %
Moisture	≤ 6.0 %
Fat	≤ 2.5 %
Format	20–25 kg bags

Indicative data. We adapt to the customer's specification.

Whey powders

Whey and whey proteins for sports and infant nutrition, bakery and dairy.



Sweet whey powder

SWP

Protein	≥ 11 %
Lactose	≥ 70 %
Fat	≤ 1.5 %
Format	25 kg multi-wall bags, big bags or bulk



Whey protein concentrate 35

WPC 35

Protein (on dry matter)	≥ 34 %
Lactose	≤ 55 %
Fat	≤ 4.0 %
Format	25 kg bags or big bags



Whey protein concentrate 80

WPC 80

Protein (on dry matter)	≥ 80 %
Fat	≤ 8.0 %
Lactose	≤ 8.0 %
Format	20–25 kg bags



Whey protein isolate

WPI 90

Protein (on dry matter)	≥ 90 %
Fat	≤ 1.0 %
Lactose	≤ 1.0 %
Format	20 kg bags

Indicative data. We adapt to the customer's specification.

Milk fats

Milk fats for bakery, viennoiserie, chocolate and recombination.



Butter

82 %

Fat	**≥ 82.0 %**
Moisture	**≤ 16.0 %**
Fat-free dry matter	**≤ 2.0 %**
Format	**25 kg blocks in cartons**



Anhydrous milk fat

AMF

Fat	**≥ 99.8 %**
Moisture	**≤ 0.1 %**
Free fatty acids	**≤ 0.3 % (oleic acid)**
Format	**200 kg drums or 25 kg containers**

Indicative data. We adapt to the customer's specification.

Liquid dairy

Delivered in bulk by insulated tanker, chilled and of controlled origin.



Raw milk: cow, goat, sheep and buffalo

Chilled raw cow, goat, sheep and buffalo milk from farms of controlled origin, delivered by insulated tanker to dairy plants.

Pasteurised skimmed milk

Pasteurised skimmed milk for making yogurts, fresh cheeses, concentrates and for drying.

Liquid cream

Cow's, sheep's or goat's milk cream for making butter, cheese, ice cream, sauces and desserts.

Concentrated skimmed milk

Skimmed milk concentrated by reverse osmosis or evaporation, for cheesemaking, yogurts and desserts.

Liquid whey

Cheese whey, natural or concentrated, for drying, ricotta-type cheese production or animal feed.

Indicative data. We adapt to the customer's specification.

Cheeses

Block cheeses for industry, slicing, grating and foodservice.



Cagliata

15+ 40+ 45+ 48+

Fat (in dry matter)	**15+ / 40+ / 45+ / 48+ (by type)**
Moisture	**≤ 52 %**
Format	**18–20 kg blocks**



Mozzarella

15+ 40+ 45+ 48+

Fat (in dry matter)	**15+ / 40+ / 45+ / 48+ (by type)**
Moisture	**≤ 52 %**
Format	**2.5 kg or 10 kg blocks; grated in bags**



Edam

30+ 40+

Fat (in dry matter)	**30+ / 40+ (by type)**
Moisture	**≤ 46 %**
Format	**2.5–15 kg blocks**



Gouda

48+

Fat (in dry matter)	**≥ 48 %**
Moisture	**≤ 42 %**
Format	**3–15 kg blocks or wheels**



Emmental

45+

Fat (in dry matter)	**≥ 45 %**
Moisture	**≤ 40 %**
Format	**3–15 kg blocks; grated in bags**



Cheddar

48+

Fat (in dry matter)	**≥ 48 %**
Moisture	**≤ 39 %**
Format	**18–20 kg blocks**

Indicative data. We adapt to the customer's specification.